

Bradshaws of York Ltd



**Caterers
of Distinction**

2020 Lunch/Dinner Menus



Tel: 01904 780775

Email:

bradshawsofyork@btconnect.com

What is included in Our Prices

Please find listed below some guidance notes.
We have tried to make our menus as user friendly as possible.

1. The provision of all white crockery, cutlery, modern style tulip stemmed glassware and associated service equipment for your event.
2. Fully trained, uniformed staff to serve your meal and drinks, working under management supervision.
3. White linen tablecloths and white linen napkins.
4. The services of our Event Manager to act as an informal Master of Ceremonies.
5. A Cash Bar facility for your event, if required.
6. Jugs of iced water on each table.
7. Freshly Brewed Tea or Coffee with Handmade Chocolates served after your meal.
8. Locally Made Bread and Yorkshire Salted Butter.

The price given for each main course includes any one of our soups or starters, plus any one of our desserts. Therefore to calculate the total price for a three course menu, (excluding Vat and drinks) simply multiply the price of your chosen main course by the number of guests attending your event.

ALL PRICES GIVEN ARE PER PERSON AND EXCLUSIVE OF VAT

Starters

Chicken and Pistachio Galantine, Pickled Vegetables, Green Herb Ketchup

Roast Fig, Parma Ham, Sweet Melon, Ricotta in Pistachio,
Rocket, Honey Sesame Seed Dressing

Yorkshire Goats Cheese, Golden Beetroot, Beetroot Puree, Walnut Crumb, Quince (v)

Poached Salmon and Crème Fraiche,
Cucumber Ribbon, Tomato Consommé, Basil Jelly, Sour Dough Crisp

Shared Platter of Antipasti –
Bresaola, Parma Ham, Salami, Buffalo Mozzarella, Taleggio, Pepperonata, Olives, Caper Berries,
Chargrilled Courgette, Sunblushed Tomato Dip, Extra Virgin Olive Oil, Balsamic

Butternut Squash and Bean Pate, Chilli Cornbread, Rocket, Pomegranate Dressing (vegan)

Bleikers Traditional Smoked Salmon,
Pea, Dill and Brown Bread Club Sandwich, Sauce Gribèche

Home Smoked Chicken Breast, Mango, Pickled Radish,
Mature Wensleydale, Watercress, Dijon Mustard Vinaigrette

Roast Salmon Fillet, Asian Salad, Sesame, Pickled Ginger, Miso Dressing

Brie and Caramelised Red Onion Filo Tart,
Confit Cherry Tomato, Aged Balsamic, Tomato Powder (v)

Kedgeree Fishcake, Quails Egg, Mango Puree, Yoghurt, Coriander Cress, Baby Spinach

Black Bomber Cheddar and Spring Onion Soufflé,
Watercress, Apple, Pecan Pesto (v)

Chick Pea and Onion Bhaji Pancake, Chargrilled Spiced Courgette,
Avial Curried Vegetables, Coriander, Spinach Powder (vegan)

Leek and Potato Soup, Chives, Truffle Oil (v)

Plum Tomato, Roast Red Pepper and Sweet Potato Soup,
Goats Cheese Croute, Basil Oil (v)

Main Courses

Roasted Chicken Breast with Basil and Parma Ham,
Italian Style Green Beans, Individual Potato Gratin, Red Wine Jus
£44.50 plus Vat

Pan Fried Chicken Breast, Chestnut Mushroom Stuffing,
Yorkshire Broad Beans, Thyme Fondant Potato, Cream Sauce
£43.50 plus Vat

Bacon wrapped Supreme of Chicken,
Creamed Spinach, Chorizo and Black Garlic Potato Cake, Chicken Glaze
£44.00 plus Vat

Traditional Loin of Pork with Crackling, Homemade Sage and Onion Seasoning,
Oven Baked Apple, Roast Potatoes, Red Wine Gravy
£44.00 plus Vat

Pork Fillet wrapped in Bacon, Red Chard, Pear and Pancetta,
Parmentier Potatoes, Onion Cream Sauce
£45.50 plus Vat

Roast Sirloin of Yorkshire Beef, Roast Onion Puree,
Yorkshire Pudding, Roast Potatoes, Beef Gravy
£46.00 plus Vat

Carved by a nominated guest on each table who will be provided with a Chef's hat, apron and carving knife
£47.50 plus Vat

Whole Beef Wellington,
Fillet of Beef topped with a Mushroom Duxelle and Rich Chicken Liver Pate,
Puff Pastry, Creamed Spinach, Dauphinoise Potato, Madeira Jus
£49.50 plus Vat

12 Hour Braised Daube of Beef, Chasseur Sauce,
Buttered Cabbage, Pommies Puree, Smoked Bacon Crumb
£44.00 plus Vat

Main Courses continued

Slow Cooked Lamb Rump, Braised Lentils, Peas and Shallots,
Peashoots, Baked Potato Rosti, Mint Salsa, Red Wine Jus
£46.50 plus Vat

Sliced Canon of Lamb, Feta, Mint and Lamb Filo Parcel,
Chargrilled Courgette, Dauphinoise Potato, Rich Lamb and Redcurrant Glaze
£48.00 plus Vat

Roasted Salmon Fillet, Lime, Butter and Prawn Sauce,
Leek Puree, Potatoes with Nigella Seeds
£45.50 plus Vat

Pan Seared Fillet of Sea Bream, Fennel Braised in Lemon and Cream,
Saffron Risotto Cake, Rocket Pesto Oil
£45.00 plus Vat

Vegetable and Sweet Potato Tagine, Preserved Lemon,
Cumin Roasted Cauliflower, Coriander Chick Peas, (vegan)

Creamed Leek, Mixed Bean, Mushroom and Wensleydale Wellington,
Root Vegetable and Spinach Casserole, Fondant Potato (v)

Baked Butternut and Mascarpone Ravioli, Sun Dried Tomato,
Artichoke, Olive, Cream Sauce, Herb Crumb (v)

Sautéed Celeriac, Balsamic Roast Carrots,
Apple and Potato Rosti, Beetroot Jus (vegan)

Homemade Ricotta Gnocchi, Kale,
Roasted Fennel and Leeks, Tomato Sauce (v)

Sweet Potato and Squash Filo Parcel, Red Quinoa Tabbouleh,
Roasted Vine Cherry Tomatoes, Warm Seeded Vinaigrette (vegan)

All Vegetarian Dishes £43.50 plus Vat

Desserts

Caramelised Lemon Tart, Vanilla Crème Fraiche, Campari and Raspberry Jelly

Crème Brulee, Traditional Yorkshire Parkin, Apple Wafer, Toffee Sauce

Vanilla Cheesecake with a Tasting of Berries – Jelly, Powder, Coulis, Ice Cream

Mixed Berry Jelly, Raspberry Meringue, Chantilly Cream, Mint Syrup, Raspberry Sherbet

Chocolate and Salted Caramel Delice, Crushed Hazelnuts, Cappuccino Ice Cream, Tiffin Shard

Browned Butter Sponge, Yoghurt Panna Cotta, Fresh Raspberries, Salted Honeycomb, Chocolate Sauce

Honey, Pecan and Blueberry Cake, Meringue, Lemon Curd Ice Cream, Passion Fruit Syrup

Gingerbread and Polenta Orange Cake, Blood Orange Syrup, Mandarin Sorbet, Granola

Classic Tarte Tatin, Vanilla Seed Ice Cream, Apple Tuile

Double Chocolate Brownie, Chocolate Macaroon, Caramelised White Chocolate Sauce

Sticky Toffee Pudding, Butterscotch Sauce, Northern Bloc Vanilla Ice Cream

Pistachio and Bramble Bakewell, Caramelised Pear, Crème Anglaise

Freshly Brewed Tea, Coffee and Handmade Chocolates

Cheese and Biscuits

Selection of British Cheeses, Tomato Chutney:

Cropwell Bishop Blue Stilton, Somerset Brie, Black Bomber Cheddar

£25.00 plus Vat per table of eight

Yorkshire Cheese Platter, Fruit Chutney, Homemade Oat Cakes:

Harrogate Blue, Ye Olde Yorke, Mature Wensleydale, Yorkshire Oak Smoked Cheddar

£32.00 plus Vat per table of eight

EVENT BOOKING FORM

Please complete this form and return to:-

Bradshaws of York Ltd
Unit 3
London Ebor Business Park
Millfield Lane
Nether Poppleton
York
Yo26 6PB
Tel: 01904 780775

Email: bradshawsofyork@btconnect.com

Name _____

Address _____

Email Address _____

Tel No. Day _____ Mobile Tel No _____

Date of Event _____

Type of Event _____

Location of Event _____

Number of Guests (Approx) _____

Non Refundable Deposit Enclosed £ _____

I confirm that I have read the Conditions of Trading enclosed and agree to them

Signature _____

Please Print Name _____ **Date** _____

Important Information

Menu

Menu Choices

We recommend only one choice per course (plus a vegetarian option) to be selected for all your guests. If however, you would like to give your guests a choice prior to your Event, this can be arranged at the supplementary cost below:

Main Course Only £2.25 plus Vat per person – Any 3 choices to include a vegetarian option

Starter Only £1.75 plus Vat per person – Any 3 choices to include a vegetarian option

Dessert Only £1.75 plus Vat per person – 3 Choices

Full Menu £4.75 plus Vat per person

We would then ask you to provide us with a detailed seating plan showing where people are sitting and their menu choices.

Vegetarians

Our menus include a large selection of vegetarian options that can be chosen as an alternative to the main course or starter prior to the event. **Please choose one option for all your vegetarian guests.** If vegetarian meals are not pre-booked, we will try to accommodate them on the day, but unfortunately this cannot be guaranteed. Those starters followed by a (v) are suitable for vegetarians. If a meat/fish starter is chosen, then a vegetarian alternative starter will be made available to any guests who have booked a vegetarian main course prior to the event.

Special Diets/Allergies

In order to ensure that all your guests equally enjoy both our food and the event as a whole, we strongly recommend that you gain as much information as possible from your guests regarding any special diets (for example vegans, coeliacs, wheat free, dairy free, lactose intolerant, diabetics). As a specialist outside caterer, we do operate under certain restrictions. If we are informed about special diets prior to the event then we will do all we can to accommodate them, if we do not know about them, this cannot be guaranteed. Due to the methods used in our kitchen, we cannot guarantee that any of our dishes are entirely free from traces of allergens.

We have a list of all ingredients in our menus including the 14 main allergens.

Please feel free to speak to our office if you have any concerns.

Drinks/Bar

Corkage

If you prefer, you are able to provide your own wines and Champagne for your Event and for a charge of **£12.00 plus Vat** per bottle, we will handle, chill and serve them together with providing all glassware. This also includes the disposal of all empty wine bottles.

Reception Drinks

There are a selection of drinks suitable to use for your Drinks Reception. Please see our enclosed Drinks Package for details. Allow approximately 1½ – 2 glasses per person. A variety of soft drinks will be made available to non-drinkers and are charged on consumption.

Cash Bar

We can operate a cash bar at no extra cost to yourselves. This can be open during your drinks reception and during the meal. Bar closing times vary depending on the day of the week and the venue. Please feel free to ask for a copy of our up to date Cash Bar Price List.

Wines with the Meal

Please allow approximately ½ to ¾ bottle of wine per adult guest to be served with the meal, usually an equal amount of red and white wine. Our staff will pour the first glass for your guests and then replenish bottles up to the agreed amount.

Extras

Seating Plan, Name Cards and Menus

Please provide a seating plan for your chosen venue and we ask that you also forward a copy of this to ourselves 3 days before your Event .

Name cards should be arranged in table order with simple instructions so our staff can lay the tables appropriately.

Flowers

Flowers should be delivered to the venue on the morning of the Event and our staff will be happy to place any simple arrangements on the tables.

If your floral decorations are any more complex please liaise with your florist.

Chair Covers

We have our own white Lycra chair covers which are available to you for **£2.25 plus vat** per chair, this includes laundering and fitting. We do not at present have coloured bows or sashes, however we are happy to help you dress your chairs with your own sashes if you have hired our covers at no extra charge.

Conditions of Trading

1. Prices

All menu prices are per person, Exclusive of Vat and have been calculated on a minimum of **30 guests attending your Event**. Parties of less than 30 may attract a supplementary charge, which will be quoted upon request. We reserve the right to amend food and beverage prices. Wine prices may be amended to allow for any Government Taxes and Currency fluctuations.

2. Menus

Whilst every effort is made to keep within the menu description we reserve the right to suggest alternatives should there be any major fluctuation in market prices or shortages in certain commodities.

3. Confirmation/Deposits

A booking is subject to availability at the time of confirmation and will only become confirmed upon receipt of a completed and signed Event Booking Form and a non-refundable deposit of **£500**. Deposits may be paid by Cheque (Cheques payable to "Bradshaws of York Ltd."), Bank Transfer, or Credit/ Debit Cards.

4. Final Details and Numbers

4 weeks prior to your Event, we ask that you provide us with your final numbers (to the nearest 10) and any details not confirmed on your Event Planner. 10 days before your Event, we will then send you a **Final Event Planner** and ask that you confirm that all details are correct, and any changes, however small need to be notified to us in writing as soon as possible. A final number must be given not later than 3 working days before the event. This number, or the actual number served on the day, (whichever is the greater) will be charged to your invoice.

5. Cancellation (of previously confirmed bookings)

If your booking is cancelled with us, your £500 deposit is **non-refundable**.

Under normal circumstances, the following scale of charges will be made. These charges take into account potential losses incurred in declining other bookings due to our commitment to your event. These calculations would also include any goods, services or equipment that we may have ordered from Sub-Contractors whose additional terms may also apply.

- i. 2-4 weeks prior to the event - 75% of gross event value minus deposit.
- ii. Less than 2 weeks prior to the event - 100% of gross event value minus deposit.
- iii. The cancellation fee will be based on the minimum chargeable numbers on the Event Booking Form/Planner.

6. Settlement of Account

All invoices will be despatched within 7 days of the event. Payment of our final account is due 21 days from the date of invoice. Cheques should be made payable to '**Bradshaws of York Ltd**', or you can pay by bank transfer or Credit/ Debit Card.

Any accounts unpaid after this time will be placed in the hands of our solicitors and therefore attract supplementary costs.

7. Circumstances Beyond our Control

We accept no liability for a breach of these terms and conditions caused by circumstances beyond our control, which will include (but not be limited to) industrial action, fire, flooding, adverse weather conditions, accidents, riots, civil unrest or war. In the case of such events we will endeavour to work with you to find a suitable alternative but if this does not prove possible we will terminate this contract and refund any monies paid to us by you.

8. Customer Property

Bradshaws of York Ltd and its staff cannot be responsible for property belonging to guests. Whilst every effort is made to safeguard guests' property, we cannot accept liability for any loss or damage arising, however caused.

9. Left Over Food

It is our company policy not to let guests take any leftover food with them from a venue. Please discourage guests asking for "doggy bags".